AEG

Built-in ventitherm oven BH 8.04

Operating Instructions

These instructions apply to the

- Built-in double oven BH 8.04.

This appliance has:

– A thermostatically controlled secondary oven (1) with a grill element which is plugged in at the factory;

– A clock (2) showing the time of day, with start and stop automatic and minute minder;

– Three pilot lights

The yellow pilot light (3) comes on when the main or secondary oven is in operation;

Red pilot light (4) for the upper oven

Red pilot light (5) for the lower oven

These two red pilot lights are on while the ovens are heating up and go out once the set temperature has been reached, i.e. they go on and off during operation;

– Temperature control button for the lower ventitherm oven (6);

– Temperature control button for the upper oven (7);

– Control knob for varying the grill element output in the upper oven (8);

– Ventitherm oven with thermostat and oven light (9).

The ventitherm oven is equipped with a grill socket for which a grill element can be obtained as an optional extra.
The most suitable baking sheets for fan ovens are aluminium and most **not** be used in the upper oven which operates on conventional heat.

The grill element in the secondary oven can not and MUST NOT be used in the main oven. The wire shelves and meat pans as well as the vitreous enamelled baking sheet may be used in either oven. Other accessories, however, are not interchangeable.

Please read these instructions carefully
before using your new appliance.

In this booklet you will find detailed notes on what you must
do before using it for the first time and how you can roast, grill, cook,
sterilise, bake, defrost and warm up, how to use the automatic timer,
and how to clean the oven.

This index shows you where to find the relevant information.

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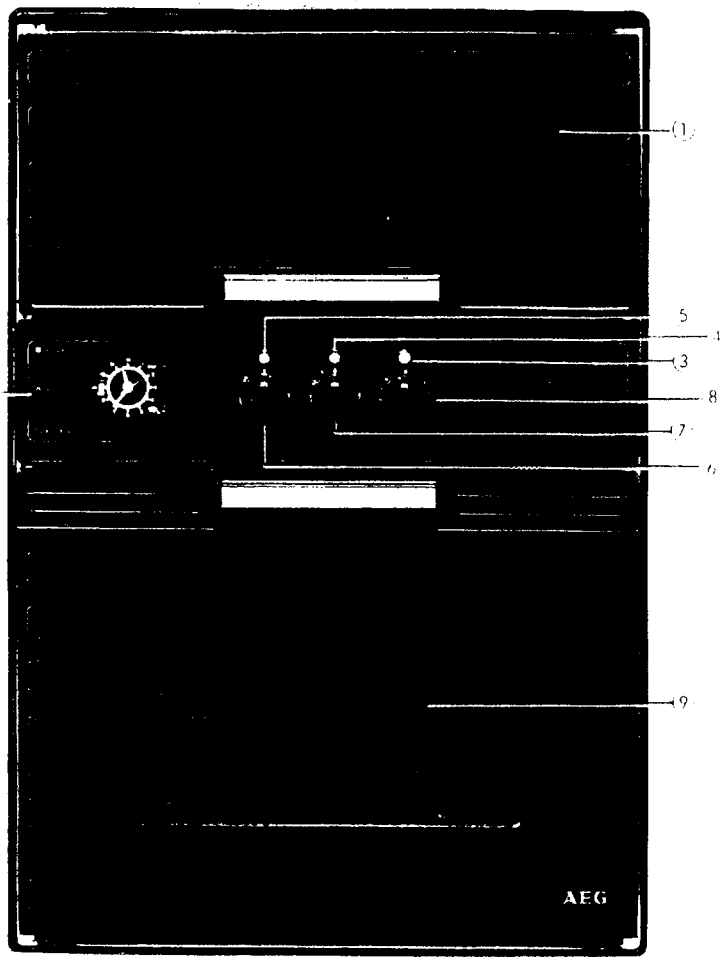
Front view of BH 8.04

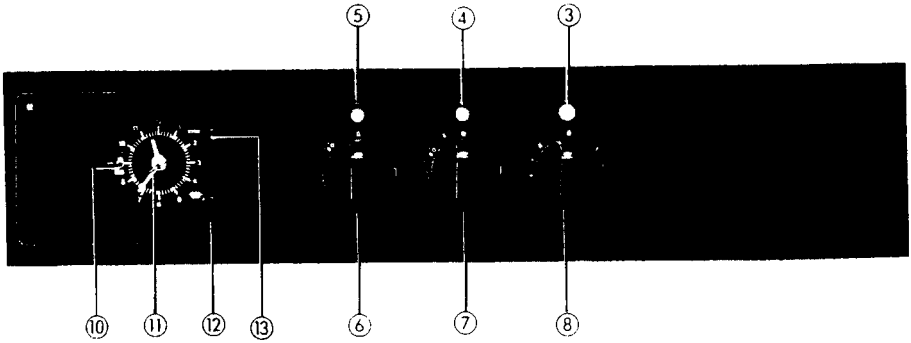


Standard accessories

a) Main (ventitherm) oven:
- 1 Wire shelf
- 1 Meat pan
- 2 Baking sheets (aluminium)

b) Upper oven:
- 1 Wire shelf
- 1 Meat pan
- 1 Baking sheet (vitreous enamel)

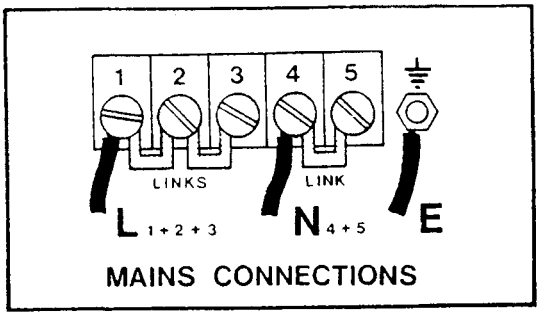
Before using for the first time



We do advise that before putting your new ovens into operation for the first time, that you carefully read through all these instructions.
This will allow you to make the fullest possible use of the appliance.

Electrical connection

The Electricity Board's regulations concerning connection must be strictly adhered to. Your oven must be installed by a qualified electrician.

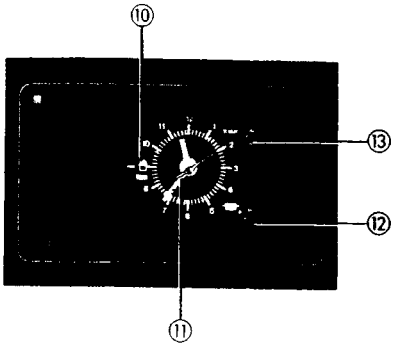


The equipment must be installed in such a way that it can be isolated before any operation is carried out (e. g. by withdrawal of the fuses or by switching off the circuit breaker).

Before using the ovens for baking, roasting or cooking for the first time, set them to the highest temperature for approximately 10 minutes, after removing the baking sheets, wire shelves and meat pans.
A protective coating is placed over the oven interiors during manufacture, to protect the enamel coating.
This will be burnt off during this process.
Unfortunately, during this time, there will be an unpleasant odour, which is unavoidable.
Once this process has been completed, your appliance is ready for normal use.

Warning: When operating, the surfaces of heating and cooking appliances become hot – so please take care!
Keep young children away from cookers, as a matter of principle.

Roasting in the lower oven



In your ventitherm oven you can roast, bake, defrost frozen food quickly, grill, preserve and cook a complete meal consisting of three or four dishes on several levels at the same time.

Important: Never line the oven with aluminium foil as this will lead to overheating of the oven which will eventually damage the enamel.

How to roast in the ventitherm oven:

For roasting, it is not necessary for the ventitherm oven to be pre-heated. It operates at a lower temperature than other types of ovens. The exact temperatures can be obtained from the oven cooking charts.
Roasts should always be placed on the 2nd rack position from the bottom.
If you are using two trays, use the 2nd and 4th positions.

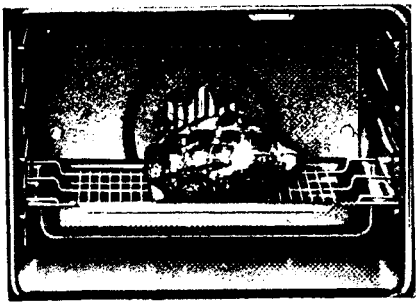
Please note:

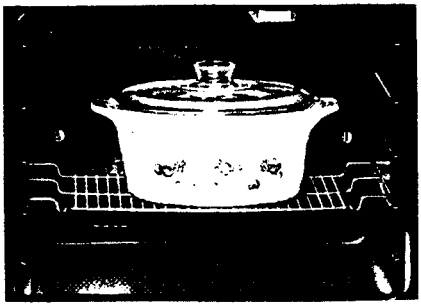
It pays to roast only joints of meat over 1 kg in weight in the oven.
Smaller joints should be pot-roasted on a hot plate.
When roasting on the grid, halfway through the cooking time, about ½ litre of water should be poured into the roasting pan so that the fat dripping into the pan does not burn.
Alternatively place a small ovenproof dish under the wire-shelf to catch the dripping fat.
Large poultry should be placed in the pan without the wire grid and basted during the cooking period with the juices in the pan, or it may be wrapped in foil for half the cooking period.
Brush poultry with a mixture of oil and paprika prior to roasting.
The meat may be covered with rashers of bacon. Braised veal and beef are best cooked in a closed container (ceramic glass) or in a closed casserole with heat-proof handles. Put in just enough water to cover the bottom of the container. You can improve the flavour of the meat by brushing with oil and seasoning and placing vegetables in the pot or casserole.
Cutlets, steaks, chops, open toasted sandwiches etc., are grilled or toasted using the baking sheet. It is more economical to make at least 6 portions.
Two trays can be accommodated at the same time using the 2nd and 4th shelf positions.

Setting:

1. Turn lower button (12) (pot symbol) until the manual symbol appears in indicator window (10).
2. Turn the main oven switch (6) clockwise to the required temperature.
3. Position the roast in the oven according to the oven cooking chart on page 7.
4. At the end of the cooking period, turn the oven switch to "0".

The oven cooking charts contain the necessary roasting information, as well as information for stewing and toasting and for making soufflés. The dishes shown are, of course, only examples. No doubt you will find further suggestions in your cookery books.
You should, at first, check the information given in the following pages, each time you use the oven, until you are used to the appliance and its operation.

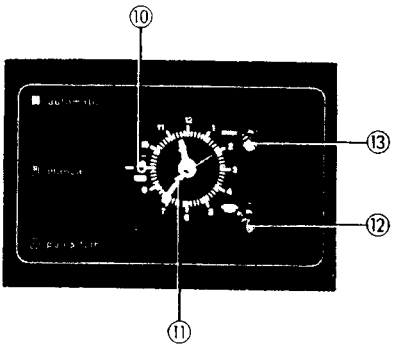




Type of Dish	Roasting time	Temperature	Runner Position
Chicken	20 mins. per lb. plus 30 mins. over	160–170 °C	2nd runner from bottom
Duck	30 mins. per lb. plus 30 mins. over	150–160 °C	2nd runner from bottom
Goose	30 mins. per lb. plus 30 mins. over	150–160 °C	2nd runner from bottom
Turkey	15 mins. per lb. plus 15 mins. over	130–150 °C	2nd runner from bottom
Grouse	20 mins. per lb. plus 30 mins. over	150–160 °C	2nd runner from bottom
Partridge	20 mins. per lb. plus 30 mins. over	150–160 °C	2nd runner from bottom
Beef	25 mins. per lb. plus 25 mins.	150–160 °C	2nd runner from bottom
Lamb	30 mins. per lb. plus 30 mins.	150–160 °C	2nd runner from bottom
Pork	30-35 mins. per lb. plus 30 mins.	150–160 °C	2nd runner from bottom
Veal	30 mins. per lb. plus 30 mins.	150–160 °C	2nd runner from bottom
Cutlets, steak, chops etc.	15–20 minutes	200 °C	Baking tray
Stewing			
Whole fish	45–60 minutes	160 °C	Grid and dish without lid
Fish Fillets	50–60 minutes	200 °C	Grid and dish with lid
Stuffed veg. e. g. peppers	60–70 minutes	200 °C	Grid and dish with lid
Souffles	30–50 minutes	170–200 °C	Grid and dish with or without lid
Au gratin dishes Vegetables with cheese Soup with cheese	15–20 minutes	200 °C	Grid and dish without lid
Open toasted sandwiches	15–20 minutes	200 °C	Baking tray

The times given can only be a guide since the cooking time very much depends on the weight and condition of the meat.

Baking in the lower oven



How to bake:

The ventitherm oven does not have to be pre-heated for baking (exceptions: bread and swiss rolls).

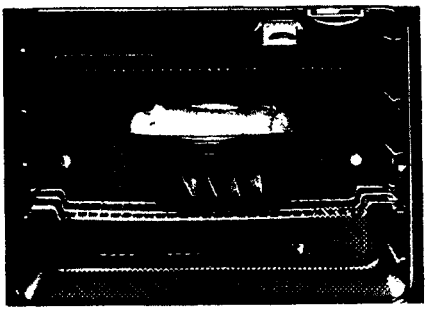
Important for even browning:

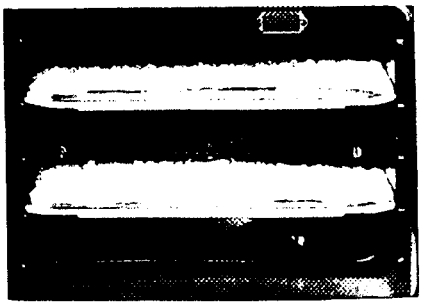
Always insert the baking tray so that it does not quite touch the rear wall of the oven. If you are baking several cakes with different fillings or toppings at the same time, place those with the moister filling or topping, such as fruit, on the 2nd position from the bottom and those with drier fillings or toppings such as crumble cakes and so on, above that.
Bear in mind that the individual baking times of each cake will be different.

Then proceed as follows:

1. Turn lower button (12) until hand symbol appears in indicator window (10).
2. Select the required temperature with the oven switch (6) (see table).
3. Slide baking sheet or grid with cake tin into the oven and close the oven door.
4. At the end of the baking time, return the oven switch to "0".

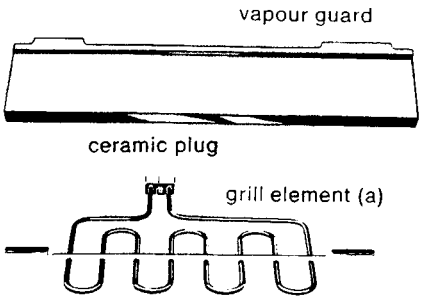
The baking chart contains all the necessary information for the best known cakes and for bread and pastries.

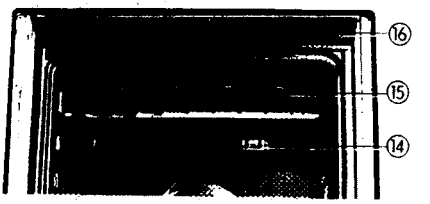




Type of Cake	**Runner** (from bottom)	**Temperature**	**Time** Minutes
Madeira Cake	2nd and/or 4th	150 °C	40–60 mins
Victoria Sandwich	2nd and/or 4th	150 °C–160 °C	20–25 mins
Sponge	2nd and/or 4th	160 °C	25–30 mins
Dundee Cake	2nd and/or 4th	140 °C	120 mins
Christmas Cake	2nd and/or 4th	130 °C	4– 5 hours
White Bread	2nd and/or 4th	200 °C	40–45 mins
Wholemeal Bread	2nd and/or 4th	200 °C	30–40 mins
Pies	2nd and/or 4th	180 °C	35–45 mins
Buns	2nd and/or 4th	180 °C	20–25 mins
Scones	2nd and/or 4th	180 °C	30–40 mins
Biscuits	2nd and/or 4th	160 °C–170 °C	15–20 mins
Choux Pastry	2nd and/or 4th	180 °C	20–25 mins
Puff pastry	2nd and/or 4th	180 °C	20–25 mins
Shortcrust	2nd and/or 4th	180 °C	15–20 mins
Meringues	2nd and/or 4th	75 °C–100 °C	2½–3 hours

Grilling in the lower oven





(b)

A grill element socket is provided at the rear of the oven, for which an infra-red grill element, plus vapour guard are available from the AEG Spare Parts Department.

(Always give the nine digit E no. and the model name of the appliance when ordering).

Grilling using grill element

1. Remove the cover from the grill socket (14) at the rear of the oven.
2. Plug the grill element (15) in as shown above (a + b).
3. Insert the vapour guard as (16) shown opposite (c).
4. Turn lower button (12) of clock unit (2) until manual symbol appears in indicator window (10).
5. Select the grill position on the oven thermostat knob (6).
6. Pre-heat for about 3 minutes.
7. After pre-heating push in meat pan and wire shelf (see table on page 11). Depending on the thickness of the food to be grilled, use the wire shelf with the curvature up or down.
8. Push up the tab of the oven door hinge which now prevents the door from closing, as shown opposite (d).
9. Turn the meat after half the grilling time.

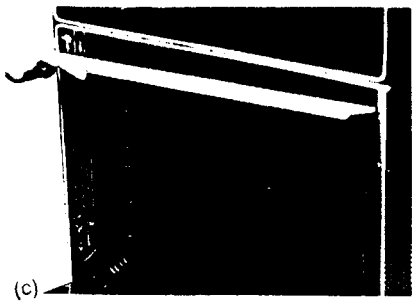
Warning: Always leave the door OPEN when using this method of grilling.

Grilling using oven heat.

If you do not wish to acquire the grill element, you can use the oven heat for grilling instead, as the ventitherm oven operates on even and quick heat transfer.

Grilling using the oven heat enables you to cook several things at the same time using the 2nd and 4th runner from the bottom, thus making grilling for several people at once very easy.

Should you decide to use this method select the temperature as per oven cooking chart, and keep the door CLOSED whilst grilling.



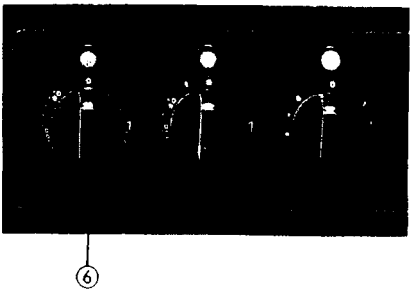
(c)

(d)

Type of Food for grilling	Grilling on the wire rack	
	Runner	Time
Escalopes of veal	4th from bottom	8–10 minutes
Fillet steaks	4th from bottom	10–12 minutes
Fillet of pork	4th from bottom	12–15 minutes
Rump steak	4th from bottom	10–12 minutes
Lamb chops	4th from bottom	10–12 minutes
Liver	4th from bottom	6– 7 minutes
Beefburgers	4th from bottom	12–15 minutes
Kebabs	4th from bottom	10–15 minutes
Sausages	4th from bottom	12–15 minutes
Half-chickens (approx. 600 grm)	3rd from bottom	30 minutes
Pigeon	3rd from bottom	15–20 minutes
Fillet of Beef	3rd from bottom	25–30 minutes
Toasted open sandwiches	4th from bottom	3– 5 minutes
Grilled egg dishes	4th from bottom	4– 6 minutes
Toast	4th from bottom	3– 5 minutes
Fish fillets	4th from bottom	8–10 minutes

The figures shown in this table should only be regarded as a rough guide since the food for grilling always varies somewhat as to thickness and quality. Turn over half-way through.

Preserving



Sterilising (preserving) in the lower oven.

Prepare the items for preserving:
Fill the jars as far as possible with the same amount and contents.

Close the jars.
Insert the tray in the second position from the bottom.

Place up to six 1 to 1½ litre jars in the oven so that they do not touch each other.
To obtain the required humidity, place a cup of water on the tray.

Preserving:

1. Set the oven switch (6) to the relevant temperature
   (see table "sterilising").

2. Watch the contents until bubble formation in the first jar.

   Proceed as follows:

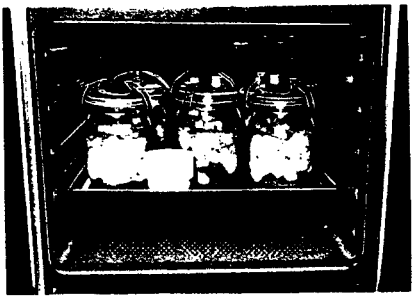
   For Fruit:

   Set the switch to 0 and leave the jars standing in the closed oven for about 30 minutes
   (using the residual heat).

   For Vegetables:

   Switch to 100 °C and sterilise for 60 to 90 minutes.
   Then switch off the oven and leave the jars in the closed oven for 30 minutes
   (using the residual heat).
   It is not possible to effect sterilising in cans in the oven.

Do not use jars and containers with screw tops for sterilising in the oven;
use only standard preserving jars with rubber rings and glass lids.



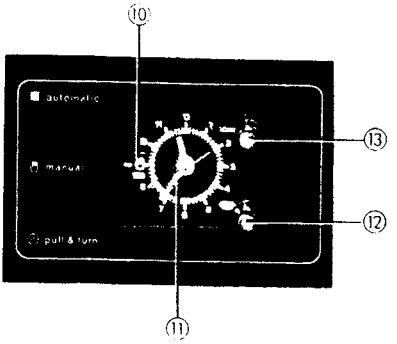
Items for preserving		Oven switch setting	
		Sterilising up to bubble formation	**Further sterilising**
Soft fruit: Strawberries Bilberries Raspberries Ripe gooseberries	Grid ⌐ at the bottom of the oven	160 °C 35–45 min	0 15–20 min
Stone fruit: Fruit with firm flesh, pears, apples, quince, unripe gooseberries, plums		160 °C 35–45 min	0 30 min
Vegetables: Peas Carrots Beans Mushrooms Asparagus		160 °C 35–45 min	100 60–90 min 0 30 min
Puree: Apple puree Tomato puree		160 °C 35–45 min	0 20–30 min

How to defrost Frozen Food in the lower ventitherm oven

Ready-made meals have to be covered before they are placed in the oven. Half cooked or uncooked food is defrosted at 170 °C–200 °C as it is roasted, baked or stewed at the same time. Foods in foil are defrosted very quickly indeed as aluminium is a good heat conductor.

Type of Food	Runner (from the bottom)	Temperature	Time	
Ready made meals 1–4 dishes	2nd and 4th	200 °C	40–50 mins	Defrosted and heated to eating temperature
Cake in foil	2nd and 4th	200 °C	20–30 mins	Ready to eat
Bread approx. 1 lb in foil	2nd and 4th	200 °C	15 mins and 30 mins with oven turned off	Ready to eat
Bread Rolls	2nd and 4th	200 °C	5 mins and 10 mins at room temp.	Ready to eat
Fruit, e.g. strawberries, raspberries in closed Pyrex dish	2nd and 4th	200 °C	15 mins and 15 mins with the oven turned off	Ready to eat
Partly cooked foods, e.g. Pizza, Apfelstrudel, Fish	2nd and 4th	170–180 °C	45–60 mins	Ready baked
Uncooked frozen meat (e.g. 1½ kg pork)	2nd in covered Pyrex dish	180–200 °C	120–150 mins (depending on quality of meat)	Defrosted and roasted

Clock and minute minder



(10) = Indicator window with minute scale and manual symbol ✋ .

(11) = Clock hands and orange pointer.

(12) = Lower button (pot symbol):
Pull out and turn for adjusting correct time of day.
Normal position operates minute minder and sets the timer for either automatic operation or manual operation ✋ .

(13) = Upper button or "start knob". For automatic START and STOP.

The clock shows you the exact time of day, accurate to the minute.

If it is necessary to set the clock for the right time of day, (e. g. when connecting the cooker for the first time), you should:

Pull out the lower button (pot symbol) (12) and turn until the hands (11) point to the correct time. Then push the button in again.

The AEG timer includes an alarm.
It rings to remind you that a roasting, baking or stewing cycle is at an end.

Setting the minute minder:

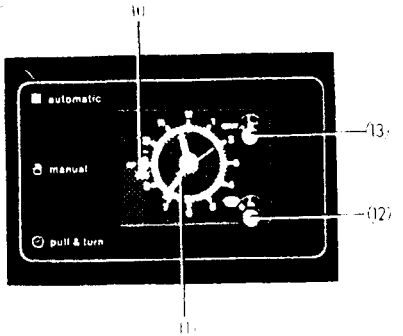
Turn the lower button (12) until the required time appears in the indicator window (10) on the left of the timer (e. g. 30 minutes).

At the end of the period set, you will hear a buzzer signal.
This switches itself off after a few minutes.
To stop the buzzer manually, turn the button (12) until minute scale shows 0.

Important note: After time control cooking turn all control knobs to "OFF".
To re-set timer to "manual", select the hand symbol in the indicator window on the left of the timer by turning the lower knob (12).

It is possible to use the minute minder whilst the oven is operating independently (manual operation). However, when the time set on the minute minder has elapsed, which is indicated by the alarm, you **must not** forget to immediately switch over the minute scale from the "0" position to the manual symbol ✋ . If you forget the oven will switch off.

START and STOP automatic



The automatic START and STOP operates within the 12 hours on the clock.

a) Push start knob (13) to turn the orange pointer (11) to the start time (e. g. 10 o'clock).

b) Turn the lower knob (12) until required cooking time appears in the indicator window (10) on the left (e. g. 120 minutes).

c) Select the required oven temperature.

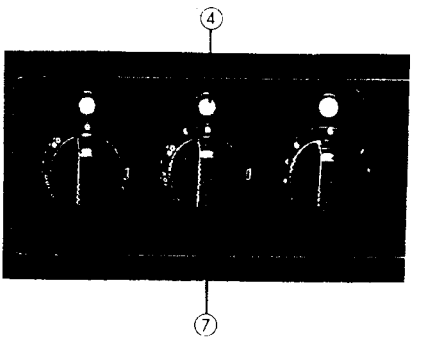
The oven will now switch 'on' and 'off' automatically at the pre-selected times, e. g. 'on' at 10 o'clock and 'off' at 12 o'clock.

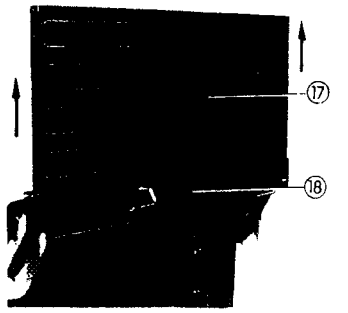
When the pre-selected cooking time has elapsed (above example 12 o'clock), you will hear a buzzer signal which switches off automatically after a few minutes.

To switch off the buzzer manually, turn the lower knob (12) until "0" appears in the indicator window (10) on the left of the timer. Reset the cooker to manual, as described on opposite page.

The control light on the oven will serve as a reminder to reset the cooker from automatic to "manual" and set all switches to "0".

Roasting and baking in the secondary oven





How to open the door: pull the door (17) forward by the handle (18) and push it up.

How to remove the door: open the door and pull it vertically up.
Reverse this procedure when refitting the door.

The secondary oven uses conventional heat, not fan heat as in the lower oven.

Therefore, you need higher roasting and baking temperatures,
and different runner positions.

1. Turn the oven control (7) in a clockwise direction until the dial shows the required temperature.
2. Pre-heat until the red pilot light (4) goes out.
3. Choose runner position for food to be roasted or baked according to the tables on pages 18 and 19.
4. Return the oven control to '0' after the end of the cooking period.

To heat crockery, select a temperature of 75 °C.

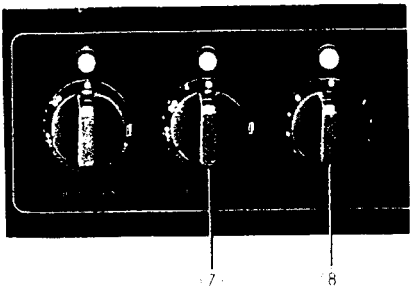
Roasting chart for secondary oven

Type of dish	Roasting time	Temperature	Runner position
Beef	20 mins per lb plus 20 minutes	225 °C–250 °C	1st runner from bottom
Lamb	30 mins per lb plus 30 minutes	210 °C–225 °C	1st runner from bottom
Pork	30–35 mins per lb plus 30 minutes	210 °C–225 °C	1st runner from bottom
Veal	30 mins per lb plus 30 minutes	210 °C–225 °C	1st runner from bottom
Chicken	20 mins per lb plus 30 minutes	220 °C–250 °C	1st runner from bottom
Duck	25 mins per lb plus 30 minutes	210 °C–225 °C	1st runner from bottom
Goose	30 mins per lb plus 30 minutes	200 °C–210 °C 10 mins on 250 °C	1st runner from bottom
Turkey	25 mins per lb plus 25 minutes	180 °C–200 °C 10 mins at 250 °C	1st runner from bottom
Baking Fish fillet	35–45 mins	180 °C–200 °C	1st runner from bottom
Stuffed Peppers	34–45 mins	210 °C–225 °C	1st runner from bottom
Soufflé	45–60 mins	200 °C–225 °C	1st runner from bottom
Browning Cheese, vegetables, meat, fish dishes	10–15 mins	275 °C	pre-heat 2nd runner from bottom

Baking chart for secondary oven

Cakes	Runner (from bottom)	Temperature	Minutes
Madeira	1st	175 °C	60–70
Sand Cake	1st	160 °C	70–80
Sponge	1st	180 °C	25–35
Victoria Sandwich	1st	190 °C	20–25
Dundee Cake	wire shelf on base of oven	150 °C	2–2½ hours
Christmas Cake	1st	140 °C	4–5 hours
White Bread	1st	225 °C	45–50
Wholemeal Bread	1st	250 °C	30–40
Pies	1st	200–225 °C	35–40
Buns	1st	220 °C	20–25
Scones	1st	225 °C	15 mins
Biscuits	1st	200 °C	10–15
Choux Pastry	1st	210 °C	30–40
Puff Pastry	1st	225 °C	15–20
Shortcrust Pastry	1st	225 °C	15–20
Meringues	1st	100 °C	2–3 hours

Grilling in the secondary oven

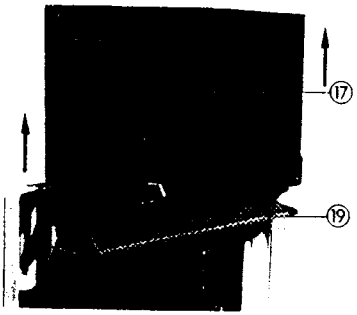


The variable grill element for the secondary oven is fitted at the factory.

The following points should be observed when grilling:

1. The **door** (17) **should remain open** during grilling.
2. The shallow enamel sheet (19) should be reversed and inserted above the grill element as a vapour guard.
   Do not push it to the back of the oven. When grilling it is essential that it protrudes 14 cm (5½") from the oven door frame.
3. Position grill pan 2nd runner from the bottom, use reversible wire shelf of grill pan to give you two grill positions according to the thickness of the food.
4. Switch on the grill by turning the oven control (7) in clockwise direction to the grill symbol [▭].
5. Select the highest grill setting on the variable grill control (8).
6. Pre-heat for approximately 3–5 minutes.
7. Now you can place the food to be cooked under the grill.
8. Turn the meat after half the grilling time.
9. When you have finished grilling, make sure that the reversed **enamel sheet** is **removed** and stored away once it has cooled down. Leaving the sheet over the grill element during baking or roasting will affect heat distribution in the oven.

Grill chart for secondary oven

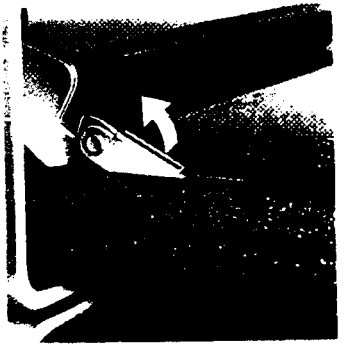


Type of Food	Runner (from bottom)	Grilling period in minutes
Veal Cutlets	2nd	12–15 mins
Fillet of Beef	2nd	12–15 mins
Pork fillet	2nd	12–15 mins
Rump Steak	2nd	12–15 mins
Lamb Chops	2nd	12–15 mins
Liver	2nd	6– 7 mins
Beefburgers	2nd	12–15 mins
Kebabs	2nd	10–15 mins
Sausages	2nd	14–18 mins
Half chicken *) (approx. 600 grm)	2nd	30 minutes
Toasted open sandwich	2nd	3– 5 mins
Grilled egg dishes	2nd	4– 6 mins
Toast	2nd	3– 5 mins
Fish fillets	2nd	8–10 mins

The grilling period indicated in the table should only be regarded as a rough guide since the food for grilling always varies somewhat in thickness and quality.

*) Grill inside for 15–20 minutes first, then outside.

Cleaning of the oven



(1)

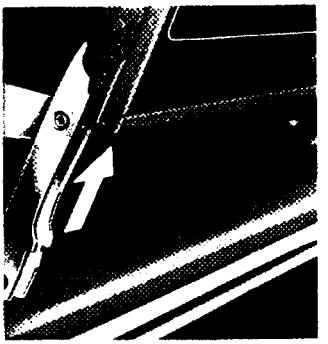
(2)

Before cleaning, switch off the oven and allow it to cool down.
Never remove food residues with an abrasive cleaner.

Use a damp cloth and washing up detergent.

Clean the enamel surfaces with mild detergents only.
Remove stubborn stains with Jif.

Do not use dishwasher agents.



(3)

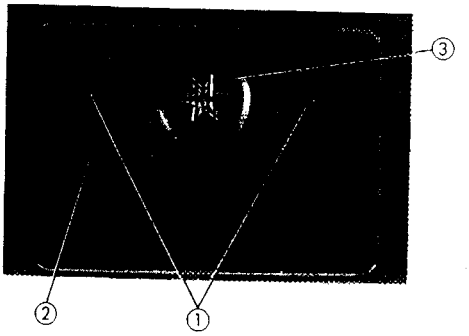
(4)

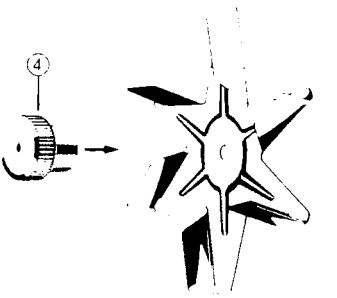
The oven door can be removed as follows:

1. Lift up the safety catches which are snapped over the door hinges (diagram 1).
2. Close the door until the safety catch is against the oven frame (diagram 2).
3. Press the door lightly forward, lift off (diagram 3).
4. The door can be replaced by reversing this sequence.

Procedure 1 and 2 should be followed, when using the grill, lifting up one catch only.
During cleaning, the oven can be illuminated.
Move the oven switch (6) to the first stop position. The oven will not heat up.
You can remove the grill element for cleaning.
When replacing however, make sure that the bar is held, not only by the socket, but with the lugs on the element supported on the ledges of the oven.
It is best to clean the oven after each use. Grease splashes, for example, have then not had the chance to dry on.
For easier cleaning, we would recommend the use of any of the branded oven sprays or oven cleaners. However, please follow the manufacturer's instructions carefully.
You can remove the door of the secondary oven by opening it and lifting it off vertically (as in diagram 4).

Cleaning and maintenance





Removing the fan blade:

Release both screws (1) and remove the baffle plate (2).
The fan blade (3) is now accessible and can be withdrawn after releasing the nut (4) on the drive spindle.
(Note: left-hand thread – turn clockwise to release).

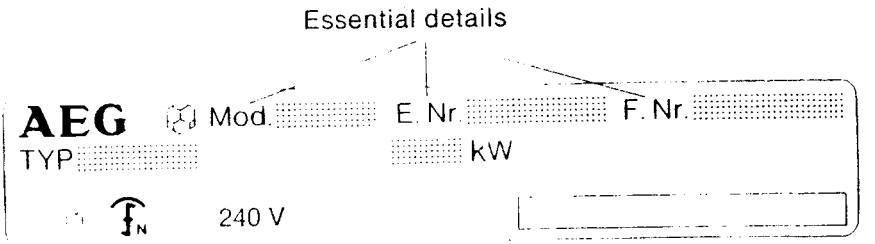
The baffle plate and the fan blade can be cleaned with any detergent.

In some models a normal hexagonal nut instead of the nut shown above (4) is used. This has to be removed by a suitable spanner.
Before you re-fasten nut make sure that the locking washer fits correctly.

For your safety:

The fan cannot be switched on with the baffle plate unscrewed.

What to do if . . .



. . . the indicator lights (3, 4 and 5) do not come on?

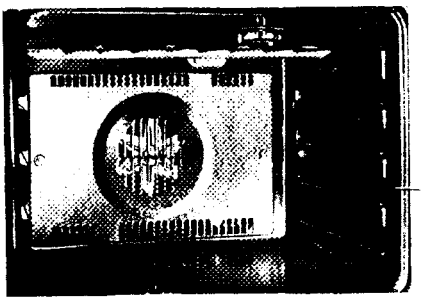
Check whether the operating sequence has been fully carried out.
Check whether the fuses in the fuse box are OK.

. . . the oven lighting has failed?

Change the bulb (40 Watt, heat-resistant up to 300 °C).
To do this, disconnect the fuses in the fuse box; turn the protective cover in the roof of the oven anti-clockwise,
remove the faulty lamp and replace it with a new one.

Since it is dangerous for anyone other than a service technician trained by us to perform repair service,
please call our service department without fail in case of all other faults.
When calling, give:
– the model number BH 8.04,
– the E-number 611 572 . . .,
– the F-number.

These details are to be found on the rating plate on the front edge of the oven.



Rating plate.

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Subject to change without notice